Starters

Avanti Garlic Loaf 3
parmesan cheese, garlic, basil, french baguette

Gnocchi Roquefort 10
walnut, parmesan-roquefort cream

Stuffed Jumbo Shrimp 15
crabmeat, sundried tomato sauce

Fritto Misto 13
calamari, shrimp, grouper, zucchini, yellow squash, arrabbiata sauce

Feuilleté d'Escargots à la Chablisienne 12
garlic, butter, Chablis

Giangante Veal Meat Ball 10
mushrooms, spinach, brandy mushroom

Corn Chowder with Baby Shrimp 9

Salads

Old School Caesar 10
hearts of romaine, parmesan, garlic croutons, classic caesar dressing

Asparagus Salad 10
gorgonzola cheese crumbles, roasted peppers, tarragon vinaigrette

Arugula Salad 11
roasted pear, gorgonzola cheese, candied pecans, hazelnut dressing

Truffle Burrata 12
extra virgin oil, truffle-balsamic glaze

Entrées

Grilled Tenderloin 47
goat cheese, caramelized onions, port-demi

Mild Italian Sausage & Meat Lasagna 28
parmesan, mozzarella, ricotta, béchamel, marinara

Shrimp & Mussels Scampi 32
linguini, chablis, butter-garlic

6 oz Cold Water Lobster Tail 47
shrimp, mussels, fettuccine alfredo

Veal Chop Parmesan 40
herb crusted, mozzarella cheese, fettuccini alfredo

Grilled Alaskan King Salmon and Jumbo Shrimp 36
basil-pesto, mushroom risotto

Chicken Saltimbocca 28
prosciutto, spinach, citrus-chardonnay sauce

Crabmeat Stuffed Jumbo Shrimp 36
sundried tomato, beurre blanc, mushroom risotto

Prime New York Sirloin 49
wild forest mushrooms, armagnac demi-glace

Grilled Lamb Chops 42
rosemary balsamic

Winter Black Truffle & Portobella Mushroom Ravioli 28
parmesan cream

Butter Seared Diver Scallops & Shrimp 40
asparagus-grana padano risotto, sauce saffron velouté

Pistachio Crusted Halibut 45
mushroom risotto, citrus beurre blanc

$10.00 split entrée charge